



Private Dinner Menu

Served in the Dining Room
Week of August 1st - 7th, 2022



IT IS A PLEASURE TO HOST YOU IN THE HISTORIC DINING ROOM @ THE KEWEENAW MOUNTAIN LODGE.
ENJOY YOUR DINNER AND THE WORLDLY CULINARY EXPERIENCE.

Chef Widad and the KML team

Prix Fixe at \$100 per person
includes 20% service charge and sales tax

APPETIZERS [Select one (1) of the appetizers below]

Hummus [Lebanese-influence]

with Harissa topping. Served with in-house flatbread.

Artichoke-heart Dip [American- & Italian-influence]

Cream cheese, marinated artichoke heart, bacon, parmesan dip. Served with in-house flatbread.

SALAD

Lettuce, tomato, green onions, black olives, and feta cheese, with a lemon, herbs, & oil dressing.

ENTRÉES [Select one (1) of the entrées below]

Beef Rouladen [German-influence]

Thinly sliced beef, rolled with a filling of caramelized onion, bacon, and pickles. Beef simmered in red wine, tomato sauce. Served on mashed potatoes with parmesan, garlic, and chopped parsley, along with a side of steamed broccoli that is finished with lemon and butter.

Grouper Filet “en papillote” [French-influence]

A baked grouper filet topped with butter, lemon, chopped parsley, and green onion with a sprinkle of paprika. Served with mashed potatoes, parmesan, garlic, and chopped parsley, along with a side of steamed broccoli that is finished with lemon and butter.

Spaghetti, Basil Pesto [Italian-influence]

with in-house cannellini-spinach-basil-lemon-Pesto, topped with bell peppers, mushroom, and crumble of goat cheese. Served with a side of sauteed vegetables. [Vegetarian]

DESSERT

Blueberry / peach crumble with chantilly cream.

Non-alcoholic drinks: Soda, juice, tea, and coffee included with the meal.

Alcoholic drinks: One glass of wine or one glass of beer included with the meal.

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **
